



## LES HAUTS DE LARRIVET HAUT-BRION White 2016

Appellation d'Origine Contrôlée Pessac-Léognan  
Grand Vin de Bordeaux

Second wine of Château Larrivet Haut-Brion  
(45 % of the production in white wine)

**Sold exclusively in supermarkets**

### VINEYARD

<u>Location:</u>	Léognan
<u>Soil-type:</u>	Deep gravel with a sandy texture over a limestone base
<u>Surface area:</u>	9 are in white
<u>Blend:</u>	90% sauvignon blanc, 5% sémillon & 5 % Sauvignon gris
<u>Density of plantation:</u>	7 700 plants per hectare
<u>Average age of the vines:</u>	25 years



### CULTIVATION AND VINIFICATION

<u>Vineyard training:</u>	Double guyoy pruning. Ploughing or planting grass, thinning-cut of leaves, green harvest
<u>Harvest:</u>	Manual at optimum maturity, transport of grapes in baskets
<u>Vinification:</u>	Cold settling of the juices (6-8°) for 48 hours in small, temperature-controlled stainless steel vats. Vinification in egg-shaped concrete vats and small wooden foudres
<u>Elevage :</u>	In egg-shaped concrete vats and small wooden foudres for 11 months with regular stirring to put the lees into suspension
<u>Filtration:</u>	Bentonite fining before a light machine filtration for the bottling
<u>Bottling:</u>	At the Château
<u>Annual production:</u>	Around 25 000 bottles per year
<u>Distribution:</u>	Mark for the traditional market. Restaurants, cellarman and private individuals

### TASTING

Beautiful bright pale gold color.

The nose opens on citrusy notes mixed with white peaches and acacia flowers.

The palate is round and creamy ending with fresh and tangy notes.